Kitchen Tips

For crisp lettuce salad with fresh mayonnaise dressing minus the last-minute rush, mix the dressing in the bottom of the salad bowl. Top with broken lettuce, and place it unstirred on the table. With just a quick stir when the hot food is put out, your salad will be ready.

Put sugar cubes in cheese containers to keep the cheese free of mold.

When a recipe calls for sharp cheddar cheese and you haven't any on hand, a dash of pepper, ground mustard and Worcestershire sauce added to a mild cheese will give it a sharp flavor.

To keep salad fresh, place an inverted saucer in the bottom of the bowl before adding lettuce. The extra water will drain and accumulate under the saucer instead of soaking into the salad.

Try adding 1 cup cooked rice to meat loaf. It will be moist, slice firmly and taste new.

Try thickening your homemade gravy with pureed vegetables instead of flour.

When lemons get dry and hard, place them in a hot oven for a few minutes. It will freshen them.

Use crushed potato chips or tortilla chips instead of bread crumbs for meat loaf filler. The flavor of the chips makes an excellent addition.

Use a wire potato masher to decorate the top of meat loaf and for fluting the edges of pie crusts or cookies.

An enjoyable way to use up leftover mashed potatoes is to form balls of potatoes around cubes of cheese, place the balls in your broiler and broil them until they are light golden brown. For an added touch, roll them in buttered bread crumbs, potato chips or Parmesan cheese.

When opening canned goods, open the end that has been sitting on the shelf. The ingredients come out more easily, and that end is usually the cleaner of the two.

Can't get the lid off a jar? Just hold the jar upside down and pour warm vinegar around the neck at the joint between the glass and the top. Then [illegible] lid another try. Also, [illegible] don't have one of [illegible] rubber jar opener [illegible] hand, just substitute [illegible] widest rubber band [illegible] can find. Fit it around [illegible] jar lid and it will give [illegible] a better grip.

When cooking one [illegible] pizza, save energy [illegible] cooking it in your electric [illegible] fry pan instead of lighting [illegible] the oven. The results will [illegible] be a perfectly done crust [illegible] and soft gooey cheese.

Put several drops of oil in a pan when frying with butter to keep the butter from burning.

Keep picnic salads and relishes crisp by packing them in the top of a double boiler and filling the bottom with ice cubes.

Avoid last-minute rush when entertaining by setting your table(s) with plates, silverware, glasses and napkins well in advance, then covering with a clean tablecloth until party time.

Is your kitchen scale accurate? Here's a way to tell: Place nine pennies on the scale. They should weigh exactly 1 ounce.

Hidden Valley®
THE ORIGINAL
Ranch®

Family Favorites
Recipe Book

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Supplement to Reiman Publications

Hidden Valley
THE ORIGINAL
Ranch

Family Favorites

The Original Ranch® Family Favorites from Hidden Valley® is back! Within this small kitchen treasury of Ranch-inspired recipes, you will recognize classic favorites and find new signature specialties.

People love using our Salad Dressing and Dips Mixes as a flavor enhancer. Responding to your requests, Mary BoMarc, manager of the test kitchens here at Hidden Valley®, assembled a team of chefs, home economists, and dieticians to create delicious recipes which reflect current food trends. These recipes were then tested by homemakers to ensure they are easy to make and foolproof—even for the novice cook.

Our Salad Dressing & Seasoning Mix is also great for making fresh dressing. In addition to enjoying your freshly prepared The Original Ranch® Dressing on your salad, you can use it as a secret ingredient in your everyday cooking. Included in this booklet is a sample of great recipes using The Original Ranch® Dressing as an ingredient.

Hidden Valley® is proud to bring you this compilation of Family Favorites, and we hope you enjoy the great taste of Ranch!

We made it first. We made it right.™—Just for you!

Margaret Quan

Hidden Valley Editor

Visit our website at www.HiddenValley.com *for more recipes. To let us know what you think of this recipe book and to order additional copies, please call us at 1-800-537-2823.*

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Note : 3 tablespoons of Hidden Valley® The Original Ranch® Dressing Mix is equivalent to using one 1 oz. packet.

Appetizers

HIDDEN VALLEY® THE ORIGINAL RANCH® Roasted Red Pepper Spread

(featured on cover)

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 oz. cream cheese, softened
- 1 cup roasted red peppers, rinsed and drained

In food processor fitted with metal blade, process all ingredients until smooth. Makes 2 cups.

Serving Suggestion: Spread on baguette slices; garnish with sliced ripe olives.

Pepper and Parsley Logs

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 8 oz. cream cheese, softened
- 2 teaspoons each: cracked pepper and chopped fresh parsley

Combine dressing mix and cream cheese. Divide in half; chill until firm. Roll into two 1½-inch logs, coating one with pepper and the other with parsley. Wrap in plastic wrap; chill. Makes 2 logs.

Serving Suggestion: Spread on crackers or bread.

Hidden Valley® Torta

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 2 packages (8 oz. each) cream cheese
- 1 jar (6 oz.) marinated artichoke hearts, drained and chopped
- ⅓ cup roasted red peppers, drained and chopped
- 3 tablespoons fresh minced parsley

Cream the cheese and dressing mix together. In a separate bowl, stir together artichokes, peppers and parsley. In a 3-cup bowl lined with plastic wrap, alternate layers of cheese and vegetable mixtures — beginning and ending with a cheese layer. Chill 4 hours or overnight. Invert on plate; remove plastic wrap. Serve with crackers. Makes 10 to 12 servings.

The way Ranch is supposed to taste.™

Hidden Valley® Pinwheels

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 2 packages (8 oz. each) cream cheese, softened
- 2 green onions, minced
- 4 (12-inch) flour tortillas
- 1 jar (4 oz.) diced pimiento
- 1 can (4 oz.) diced green chiles
- 1 can (2.25 oz.) sliced black olives

Mix first three ingredients. Spread on tortillas. Drain vegetables and blot dry on paper towels. Sprinkle equal amounts of vegetables on top of cream cheese. Roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1-inch pieces. Discard ends. Serve with spirals facing up. Makes 3 dozen.

Ranch Spinach Dip

- 1 packet (1 oz.) Hidden Valley® Original Ranch® Dressing or Dips Mix
- 1 container (16 oz.) sour cream
- 1 box (10 oz.) frozen spinach, thawed and well-drained
- 1 can (8 oz.) water chestnuts, drained and chopped

Mix together, chill and serve. Makes 2 cups.

Serving Suggestion: Hollow out a round loaf of French bread and fill with dip. Serve with bread cubes and fresh vegetables.

7 Layer Sombrero Dip

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing or Dips Mix
- 1 cup sour cream
- 1 can (16 oz.) refried beans
- 1 cup diced tomatoes
- 1 can (4 oz.) diced green chiles, drained
- 1 can (2.25 oz.) sliced black olives, drained
- ¾ cup each: shredded Cheddar cheese and Monterey Jack cheese

Optional: chopped avocado

Spread beans on 10-inch serving platter. Blend sour cream and dressing mix. Spread over beans. Layer remaining ingredients. Serve with tortilla chips. Makes 8 to 10 servings.

ORIGINAL RANCH® Oyster Crackers

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 box (16 oz.) oyster crackers
- ¼ cup vegetable oil

Place crackers in a gallon size Glad® FreshProtect™ bag. Pour oil over crackers and toss to coat. Add dressing mix; toss again until coated. Bake at 250°F. for 15 to 20 minutes. Makes 8 cups.

Ranch Popcorn

- 2 teaspoons Hidden Valley® The Original Ranch® Dressing Mix
- ¼ cup melted butter or margarine
- 16 cups hot popped popcorn

Mix the first two ingredients together. Toss with popcorn and serve immediately.

Salads

Hidden Valley® The Original Ranch® Salad Dressing

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 cup milk
- 1 cup mayonnaise

To make LOWER FAT Hidden Valley® The Original Ranch® Dressing, use low fat milk and mayonnaise.

In a bowl, combine dressing mix with milk and mayonnaise. Mix well. Cover and refrigerate. Chill 30 minutes to thicken. Stir before serving. Stays fresh 3 to 4 weeks.

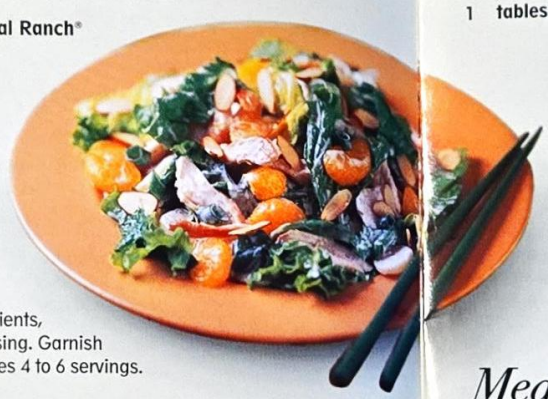
*For recipes using The Original Ranch® Dressing, see page 15.

Chopstick Chicken Salad

- 2 cups Hidden Valley® The Original Ranch® Dressing *(see above)*
- 2 tablespoons soy sauce
- 8 cups torn lettuce
- 2 cups shredded cooked chicken
- 1 cup each: chopped green onions and water chestnuts

Optional Garnish:

- 1 cup toasted sliced almonds
- 1 can (11 oz.) mandarin oranges, drained



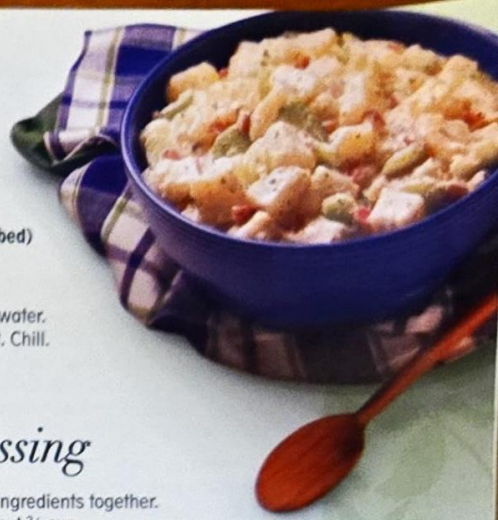
In a bowl, stir soy sauce into salad dressing. Combine remaining ingredients, tossing with desired amount of dressing. Garnish top with almonds and oranges. Makes 4 to 6 servings.

Thai Beef Salad

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 3/4 cup mayonnaise
- 3/4 cup unsweetened coconut milk
- 2 tablespoons lime juice
- 1 lb. thinly sliced roast beef
- 1 English cucumber, thinly sliced
- 1/4 cup cilantro leaves
- 1 cup sliced bamboo shoots (optional)
- 1/4 cup coarsely chopped peanuts

Combine mayonnaise, coconut milk, dressing mix and lime juice in a small bowl; chill 30 minutes. Arrange beef, cucumber, cilantro, and bamboo shoots on a large platter. Pour dressing in a thin stream over salad. Sprinkle with peanuts. Makes 4 servings.

Potato Salad



- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1/2 cup mayonnaise
- 1/4 cup water
- 8 medium potatoes (boiled, peeled and cubed)
- 1 cup sliced celery
- 1/2 cup chopped red onion

Combine dressing mix with mayonnaise and water. Add potatoes, celery and onions. Toss to coat. Chill. Makes 4 to 6 servings.

Bacon Vinaigrette Dressing

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1/4 cup each: water and vegetable oil
- 2 tablespoons each: cider vinegar and bacon pieces
- 1 tablespoon light brown sugar

Whisk all ingredients together. Makes about 3/4 cup.

Serving Suggestion: Serve on spinach salad (12 oz. torn spinach, 1 cup sliced mushrooms, 1/2 cup quartered cherry tomatoes and 1 cup croutons).

Pineapple Chicken Salad

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1/2 cup mayonnaise
- 1/4 cup pineapple juice
- 2 cups cubed, cooked chicken
- 1 cup sliced celery
- 1 can (20 oz.) pineapple chunks (reserve juice for above)

Combine dressing mix with mayonnaise and pineapple juice. Add chicken, celery and pineapple to mixture and toss well to coat. Chill. Makes 4 to 6 servings.

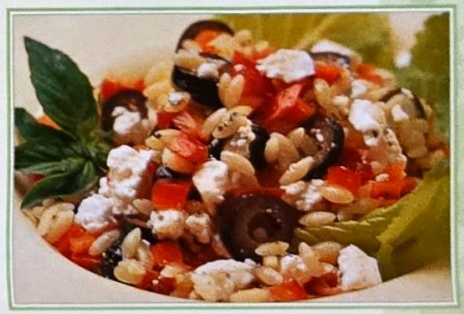
Mediterranean Orzo Salad

Salad:

- 1 cup orzo pasta
- 1 can sliced ripe olives (2 1/4 oz.) rinsed and drained
- 1 cup diced red bell pepper
- 1/4 cup crumbled feta cheese

Dressing:

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 3 tablespoons olive oil
- 3 tablespoons red wine vinegar
- 1 teaspoon sugar
- 1/2 teaspoon dried basil



Cook orzo according to package directions, omitting salt. Drain; rinse with cold water. Mix orzo, olives, red pepper, and feta cheese in a large bowl. Whisk together dressing mix, oil, vinegar, sugar, and basil. Stir dressing into orzo mixture. Cover and refrigerate at least 2 hours. Makes 4 to 6 servings.

Side Dishes

HIDDEN VALLEY® THE ORIGINAL RANCH®

Mashed Potatoes

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 4 cups unsalted mashed potatoes, with or without skins

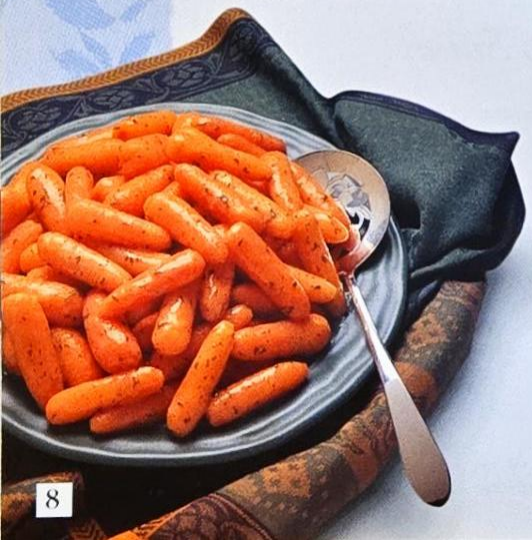
Add dressing mix to potatoes; stir well. Serve with butter or margarine (if desired). Makes 4 servings.

Hidden Valley® Pilaf

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 2 tablespoons butter
- 1 cup uncooked long grain rice
- ½ cup finely chopped red onion
- 1¾ cups chicken broth
- ½ cup shredded carrot
- ¼ cup slivered almonds, toasted

Melt butter in large skillet over medium-high heat. Add rice and onion; sauté about 6 minutes or until golden. Stir in broth, carrot and dressing mix; bring to boil. Transfer to a 2-quart baking dish; cover and bake at 350°F. for 30 minutes. Before serving, fluff rice with fork and sprinkle with almonds. Makes 4 to 6 servings.

NOTE: For stove-top method, increase chicken broth to 2¼ cups. Reduce heat; simmer, covered, over low heat for 20 minutes or until rice is tender. Fluff rice with fork; transfer from skillet to serving bowl and sprinkle with almonds.



Glazed Baby Carrots

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- ¼ cup each: butter and light brown sugar
- 1 package (16 oz.) ready-to-eat peeled baby carrots, cooked (boiled or steamed)

Melt butter and sugar in large skillet. Add carrots and dressing mix; stir well. Cook over medium heat until hot and glazed; about 5 minutes. Makes 4 to 6 servings.

Grilled Bread

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- ½ cup butter
- 2 loaves French bread, cut in half lengthwise

Soften butter and stir in dressing mix. Spread on bread. Grill or broil until golden. Makes 2 loaves.*

Mozzarella Bread Variation: Sprinkle ½ cup shredded mozzarella cheese on top before grilling or broiling.

**For smaller batch, spread only half of butter mixture on one loaf of bread and refrigerate remaining butter mixture for later use.*

Hash Brown Bake

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1¼ cups milk
- 3 oz. cream cheese
- 6 cups hash browns, (frozen shredded potatoes)
- 1 tablespoon bacon pieces
- ½ cup shredded Sharp Cheddar cheese

In blender, combine dressing mix, milk and cream cheese. Pour over potatoes and bacon in 9-inch baking dish. Top with cheese. Bake at 350°F. for 35 minutes. Makes 4 servings.

Broiled Ranch Mushrooms

(featured on cover)

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 lb. medium mushrooms
- ¼ cup vegetable oil
- ¼ cup of water
- 1 tablespoon balsamic vinegar

Place mushrooms in a gallon size Glad® FreshProtect™ bag. Whisk together oil, water, vinegar and salad dressing and seasoning mix until dissolved. Pour over mushrooms; seal bag and marinate in refrigerator for 30 minutes, turning occasionally. Place mushrooms on broiler pan. Broil 4 inches from heat for about 8 minutes or until tender. Makes 4 to 6 servings.

Roasted Potatoes

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 2 lbs. small red potatoes, quartered
- ¼ cup vegetable oil

Place potatoes in a gallon size Glad® FreshProtect™ bag and add oil. Toss to coat. Add dressing mix and toss again until coated. Bake on ungreased baking pan at 450°F. for 35 minutes. Makes 4 to 6 servings.

Entrées

HIDDEN VALLEY® THE ORIGINAL RANCH®

Chicken Stir-Fry

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 tablespoon vegetable oil
- ½ lb. boneless, skinless chicken breast, cut in thin strips
- 2-3 cups vegetable pieces (fresh or frozen, thawed)
- 2 tablespoons water

Heat oil in large skillet. Cook chicken strips until cooked through. Stir in dressing mix to coat chicken. Add vegetables and water. Stir-fry about 2 minutes or until hot. Makes 4 servings.

Spinach Lasagna Roll-Ups

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 package (16 oz.) extra wide lasagna noodles
- 1 package (8 oz.) cream cheese, softened
- 1 package (10 oz.) frozen chopped spinach, thawed and drained
- 1 can (8 oz.) tomato sauce
- ¾ cup milk
- ¾ cup shredded mozzarella cheese

Cook package of lasagna; rinse & drain. Arrange noodles flat on oiled surface. Combine dressing mix with cream cheese. Mix half of this mixture with the spinach; and spread 2 tablespoons of the spinach mixture over each noodle. From narrow end, roll up each noodle and place seam side down in 9 x 13-inch baking dish. Whisk tomato sauce and milk into remaining cream cheese mixture. When smooth, pour sauce over roll-ups. Cover with foil and bake at 325°F. for 25 minutes. Sprinkle with mozzarella, cover loosely and bake 10 minutes longer; or until hot & bubbly. Makes 6 servings.

Pork Tenderloin with Red Pepper Sauce

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 cup chopped onion
- ¼ cup olive oil
- 1 cup roasted red peppers, rinsed
- ¾ cup sour cream
- 2 pork tenderloins, cooked (about 1 lb. each)

Sauté onion in olive oil until soft and lightly browned. Stir in roasted red peppers and heat through. Remove skillet from heat; stir in sour cream and dressing mix. Transfer warm mixture to food processor and puree until smooth. Serve warm over sliced pork tenderloin. Makes 1¾ cups sauce.

Citrus Chicken

(featured on cover)

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 lb. boneless, skinless chicken breasts
- 1 tablespoon vegetable oil
- ⅓ cup chicken broth
- 3 tablespoons orange marmalade

Cut chicken into strips and sauté in oil until browned. Combine dressing mix, broth and marmalade; pour over chicken. Cover and simmer 3 to 5 minutes, or until chicken is no longer pink in center and juices run clear. Makes 4 servings.

Serving Suggestion: Serve over rice; garnish with mandarin oranges.

Crispy Chicken

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- ¼ cup corn flake crumbs (or unseasoned bread crumbs)
- 6-8 pieces chicken, with skin and bone

Combine dressing mix and crumbs in a gallon size Glad® FreshProtect™ bag. Add chicken and shake to coat. Bake on ungreased baking pan at 375°F. for 50 minutes. Makes 4 to 6 servings.

Burrito Wraps

- 1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 2 cups shredded, cooked chicken
- 1 cup sour cream
- ½ cup salsa
- 4-6 (10-inch) flour tortillas, warmed
- Optional Fillings: black beans, lettuce, cabbage, red pepper strips, cheese.

Combine dressing mix, chicken, sour cream and salsa in saucepan; heat thoroughly. Fill tortillas with chicken mixture and desired fillings. Makes 4 to 6 servings.

Skillet Fajitas

1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
2 tablespoons olive oil
1 tablespoon water
1½ lbs. beef flank steak, cut into strips
3 cups assorted bell pepper and onion strips
4 (10-inch) flour tortillas, warmed
Optional Fillings: guacamole, salsa, sour cream

Combine dressing mix with oil and water. Sauté steak strips in dressing mixture. Add peppers and onions; cook until tender-crisp. Place mixture in tortillas. Add fillings, if desired. Makes 4 servings.

ORIGINAL RANCH®
Pork Chops

1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
¼ teaspoon black pepper
6 pork chops (about ¾-inch thick)
Optional: dash of paprika

Mix together dressing mix and pepper. Rub mixture on both sides of pork chops. Arrange chops in single layer on baking pan or broiler rack. Sprinkle with paprika (if desired). Bake at 450°F. for 20 to 25 minutes. Makes 4 to 6 servings.

Ultimate Cheese Burgers

1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
1 lb. ground beef
1 cup shredded Cheddar cheese
4 large hamburger buns

Combine dressing mix with beef and cheese. Shape into 4 patties; cook thoroughly. Serve on toasted buns. Makes 4 servings.

Savory Broiled Fish

1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
⅓ cup lemon juice
3 tablespoons olive oil
3 tablespoons dry white wine or water
1½-2 lbs. mild white fish fillets, such as red snapper or sole
Optional: see below for Original Ranch® tartar sauce recipe.

Combine all ingredients, except fish, in shallow dish. Mix well. Add fish and coat all sides with mixture. Cover and refrigerate for 15 to 30 minutes. Remove fish from marinade and place on broiler pan. Broil 9 to 12 minutes or until fish begins to flake. Makes 4 servings.

ORIGINAL RANCH®
Fish Fillets

1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
1 package (19 oz. frozen) breaded fish fillets or fish sticks
Optional: see below for Original Ranch® tartar sauce recipe.

Shake dressing mix and fillets in a gallon size Glad® FreshProtect™ bag until coated. Bake at 400°F. for 23 to 25 minutes. Serve with lemon wedges. Makes 4 to 6 servings.

ORIGINAL RANCH®
Tartar Sauce

1 packet (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
⅓ cup mayonnaise
⅓ cup sour cream
2 tablespoons sweet pickle relish

Remove 1 tablespoon dressing mix from packet; blend with mayonnaise, sour cream and pickle relish. Chill 1 hour. Makes about 1 cup.

Taste the way Ranch is supposed to taste.™

Tuna Skillet Supper

- 1 pocket (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 8 oz. cream cheese
- 1 cup milk
- 8 oz. spiral-shaped pasta, cooked and drained
- 2 cups frozen peas
- 2 cans (6 oz. each) tuna or shrimp, drained

In blender combine dressing mix, cream cheese and milk. Pour over pasta, peas, and seafood in large skillet. Cook over low heat until hot. Makes 4 to 6 servings.

Primavera Light

- 1 pocket (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 2 cups cooked chicken, cut in strips
- 8 oz. penne or other pasta, cooked and drained
- 1 lb. cooked vegetables, cut in wedges (about 5 cups)
- ¾ cup chicken broth
- ¼ cup grated Parmesan cheese

In skillet combine chicken, pasta and vegetables. Stir dressing mix into chicken broth; pour into skillet. Cook and stir over low heat until hot. Stir in cheese; serve immediately. Makes 4 to 6 servings.

ORIGINAL RANCH®
Beef and Noodle Skillet

- 1 pocket (1 oz.) Hidden Valley® The Original Ranch® Dressing Mix
- 1 lb. ground beef, cooked and drained
- 8 oz. wide egg noodles, cooked and drained
- 1 container (8 oz.) sour cream
- ¾ cup milk
- ½ cup grated Parmesan cheese
- Optional: green onions

In saucepan combine all ingredients, except cheese. Heat thoroughly. Sprinkle with cheese. Garnish with green onions (if desired). Makes 4 servings.

Recipes Using The Original Ranch® Dressing

*For Hidden Valley® The Original Ranch® Salad Dressing directions, see page 6.

HIDDEN VALLEY® THE ORIGINAL RANCH®
Red Pepper Pasta

- 1 cup Hidden Valley® The Original Ranch® Dressing
- 2 packages (9 oz. each) fresh spinach tortellini, cooked and drained
- 1 jar (7.25 oz.) roasted red peppers, rinsed, drained and cut into strips
- ½ teaspoon dried basil

In a large saucepan, stir together dressing, tortellini, peppers and basil. Heat thoroughly. Makes 4 to 6 servings.

Chicken Pizza

- ½ cup Hidden Valley® The Original Ranch® Dressing
- 1 package (3 oz.) cream cheese, softened
- 2 tablespoons tomato paste
- 1 cup chopped cooked chicken
- 1 ready-to-eat (12-inch) pizza crust
- ½ cup roasted red pepper strips, rinsed and drained
- 1 can (2¼ oz.) sliced ripe olives, drained
- ¼ cup chopped green onions
- 1 cup (4 oz.) shredded mozzarella cheese

Preheat oven to 450°F. Combine dressing with cream cheese and tomato paste. Stir in chicken; spread mixture on pizza crust. Arrange peppers, olives and onions on pizza; sprinkle with cheese. Bake at 450°F. for 15 minutes, or until hot and bubbly. Makes 8 servings.

Baked Quesadillas

- ½ cup Hidden Valley® The Original Ranch® Dressing
- 1 cup strips of cooked steak or chicken
- 1 cup shredded Monterey Jack cheese
- ¼ cup diced green chiles, rinsed and drained
- 4 (9-inch) flour tortillas, heated
- Optional: salsa and guacamole

Combine steak or chicken, cheese, dressing and chiles in a medium bowl. Place about ½ cup of steak or chicken mixture on each tortilla; fold in half to seal. Place quesadillas on a baking sheet. Bake at 350°F. for 15 minutes or until cheese is melted. Garnish with salsa and guacamole, if desired. Makes 4 servings.

Original Ranch® Tacos

- ½ cup Hidden Valley® The Original Ranch® Dressing
- 1 lb. lean ground beef
- 3 cups shredded lettuce
- 8 large taco shells, heated
- ½ cup (2 oz.) shredded Cheddar cheese
- 1 medium tomato, diced (optional)

Brown beef in a large skillet, crumbling into small pieces; drain. Toss lettuce with dressing. Fill each taco shell with about ¼ cup beef, ⅛ of lettuce mixture and 1 tablespoon cheese. Top with tomato, if desired. Makes 4 servings.

How to Create Pretty Produce Garnishes

WHEN planning a menu for a special occasion, how the foods are garnished can really make a statement as well as impress your guests.

Vegetable garnishes can add an elegant touch to individual dinner plates or a meat and cheese tray. In the photo above, four cucumber fans and a tomato rose surrounded by a cucumber spiral dress up a platter. On the opposite page are step-by-step directions for making each garnish.

The key to successful garnishes is a sharp knife. A sharp knife enables you to control the depth and direction of your cuts. Because you must use more force with a dull blade, you're more likely to slip and make unwanted cuts.

A small paring knife works best for most garnishes. Knives with serrated blades are not recommended because they are angled on only one side of the blade and may veer off in that direction.

Working with Vegetables

For best results, use ripe, firm, unbruised vegetables. To prevent vegetables from splitting or cracking when cutting and shaping, work with items that are at room temperature.

You can vary the color of some garnishes by substituting similar vegetables. For example, yellow squash can be used instead of cucumbers when making the fancy fans or spirals.

While crisp garnishes add a bright fresh look to foods, the firmness of some vegetables can make it difficult to bend and shape them.

Sprinkling salt on cut surfaces of vegetables, then letting them sit for 2 to 3 minutes will help remove some water and make the vegetable slices softer and more pliable. Be sure to rinse the salt off before finishing the garnish.

Properly Storing Garnishes

Soaking your completed garnishes in very cold water will help maintain their freshness and enhance their appearance. For instance, placing carrot ribbons and green onion strips in a bowl of cold water will make them curl.

Most garnishes can be made up 2 days in advance. Once completed, gently wrap or cover garnishes and refrigerate until ready to use. If garnishes begin to wilt while being displayed, mist them with cold water.

If you would like to save a garnish for one or two, soak it in cold water for a half hour before wrapping and storing. In general, the larger and less delicate a garnish is, the longer it will remain viable.

For cucumber fan (Step 1): Cut a 5- to 6-inch cucumber in half lengthwise. Trim off ends and discard. Then make a 2- to 3-inch diagonal cut across one of the cut ends.

(Step 2): Starting with the end that's diagonally cut, make an odd number of thin cuts to within 1/4 inch of the edge of the cucumber. On the last cut, slice all the way through.

(Step 3): Starting with the second slice of the cut section, bend and tuck every other slice toward the uncut edge. To vary fan size, increase or decrease cuts by any odd number.

For tomato rose (Step 1): Starting at the base of the tomato, use a paring knife to peel a thin continuous strip around, finishing at the stem.

(Step 2): Place the strip, skin side down, on your work surface. Beginning with the stem end of the strip, roll up the strip to form a coil.

(Step 3): When the strip is almost completely rolled up, place tomato rose on its base and tuck the end of the strip under it.

For cucumber spiral (Step 1): Carefully push a wooden skewer through the center of a 3- to 4-inch-long piece of cucumber. (If you don't have a wooden skewer, a thin wooden spoon handle also will work.) Then hold the cucumber at an angle above your work surface.

(Step 2): Place a sharp knife at a slight angle and cut through the cucumber until the knife touches the skewer. Leaving blade against the skewer, rotate cucumber away from your body and continue cutting around the cucumber so the cut remains at a constant 1/4-inch width.

(Step 3): Remove the skewer and pull the ends of the cucumber to form a spiral. If you make the spiral ahead, wrap it in its original shape, then extend it just before displaying it. You can join ends to form a circle. To make a more delicate spiral, decrease the width of the cut.

Weight and Measure Equivalents

Dash or pinch = less than 1/8 teaspoon
3 teaspoons = 1 tablespoon; 1/2 fluid ounce
2 tablespoons = 1/8 cup; 1 fluid ounce
4 tablespoons = 1/4 cup; 2 fluid ounces
5-1/3 tablespoons = 1/3 cup
8 tablespoons = 1/2 cup
10-2/3 tablespoons = 2/3 cup
12 tablespoons = 3/4 cup
16 tablespoons = 1 cup; 8 fluid ounces; 1/2 pint
7/8 cup = 3/4 cup plus 2 tablespoons
2 cups = 1 pint; 16 fluid ounces
4 cups = 2 pints; 1 quart; 32 fluid ounces
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel
16 ounces = 1 pound

Fresh Fruit Equivalents

Apples	1 pound (3 medium) = 2-3/4 cups sliced	Limes	1 medium = 2 tablespoons juice; 1-1/2 teaspoons grated peel
Apricots	1 pound (8-12 medium) = 2-1/2 cups sliced	Nectarines	1 pound (3 medium) = 3 cups sliced
Bananas	1 pound (3 medium) = 1-1/3 cups mashed; 2 cups sliced	Oranges	1 medium = 1/3 to 1/2 cup juice; 4 teaspoons grated peel
Berries	1 pint = 1-1/2 to 2 cups		
Cherries	1 pound = 3 cups whole; 3-1/2 cups halved	Peaches	1 pound (4 medium) = 2-3/4 cups sliced
Cranberries	12 ounces = 3 cups whole; 2-1/2 cups finely chopped	Pears	1 pound (3 medium) = 3 cups sliced
		Pineapples	1 medium = 3 cups chunks
Grapefruit	1 medium = 1 cup juice; 1-1/2 cups segments	Rhubarb	1 pound = 3 cups chopped (raw); 2 cups (cooked)
Grapes	1 pound = 3 cups		
Lemons	1 medium = 3 tablespoons juice; 2 teaspoons grated peel	Strawberries	1 pint = 2 cups hulled and sliced

Miscellaneous Food Equivalents

Bread	1 loaf = 16 to 20 slices
Bread crumbs	1 slice = 1/2 cup soft crumbs; 1/4 cup dry crumbs
Butter or margarine	1 pound = 2 cups; 4 sticks
Cheese	
Cottage	1 pound = 2 cups
Shredded	4 ounces = 1 cup
Chocolate chips	6 ounces = 1 cup
Cocoa, baking	1 pound = 4 cups
Cream cheese	8 ounces = 16 tablespoons
Cream, whipping	1 cup = 2 cups whipped
Egg whites	1 cup = 8 to 10 whites
Flour	
All-purpose	1 pound = about 3-1/2 cups
Whole wheat	1 pound = about 3-3/4 cups
Frozen whipped topping	8 ounces = 3-1/2 cups
Gelatin, unflavored	1 envelope = 1 tablespoon
Nuts	
Almonds	1 pound = 3 cups halved; 4 cups slivered
Ground	3-3/4 ounces = 1 cup
Pecans	1 pound = 4-1/2 cups chopped
Walnuts	1 pound = 3-3/4 cups chopped
Popcorn	1/3 to 1/2 cup unpopped = 8 cups popped
Sugar	
Brown sugar	1 pound = 2-1/4 cups
Confectioners' sugar	1 pound = 4 cups
Granulated	1 pound = 2-1/4 to 2-1/2 cups